

CORONET

BEFORE &

AFTER MENU



3PM-5PM DAILY

9PM-11PM THU-SAT

BARRIO BAGUETTE & BUTTER 5

add **TINNED GOURMET**

SEAFOOD *with roasted tomatoes, dressed greens:*

Sardines in Olive Oil 11

Octopus in Galician Sauce 16

Smoked Trout Fillets in Olive Oil 19

Mackerel in Mustard & Crème Fraîche 12

OLIVES WITH PRESERVED

LEMON 4 *vg*

HOUSE PICKLES 6 *vg*

FRIES 6

kewpie mayo

CURED MEATS 11

smoked napoli salami, lomo embuchado, fennel finocchiona salami, house beer mustard, crackers

CHEESE PLATE 11

humboldt fog goat cheese, 26 mo aged beamster, moody blue, house seasonal jam, crackers

ROASTED ARTICHOKE HEARTS 13

tahini dressing, barrio crostini *vg*

CURRIED CARROT SOUP 10

pistachio, olive oil, coriander *gf vg*

9PM-11PM

\$2 OFF THE BELOW ITEMS FOR LATE NIGHT HAPPINESS

GRILLED CHEESE 15

sharp welsh cheddar & gruyère, peach aleppo jam, dijonnaise, barrio bread, with fries & kewpie mayo *v*

add *smoky ham hock* 4

sub for fries: *soup* 4 *salad* 3

THE CORONET BURGER 18

prime black angus, welsh cheddar, red onion jam, dijonnaise, pickle, with fries & kewpie mayo

make it veggie 'impossible' 2